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Bacon & Cheese Slow Cooked Bread

# Bacon & Cheese Slow Cooked Bread

## Preparation Time   Cook Time   Total Time

10 minutes      2.5 hours      2 hours 40 minutes

## Ingredients:

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- 3 cups SELF-RISING flour
- 2 cups Natural Greek yogurt
- 1/2 – 3/4 cup Bacon pieces
- 1/2 – 3/4 cup Grated tasty cheese
- Garlic powder
- Dried parsley flakes

## Instructions:

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1. In a bowl, mix together the bacon pieces, parsley flakes, and garlic powder. Set aside.
2. In another bowl, combine the Greek yogurt and self-raising flour. Mix until it forms a dough that holds together. If needed, turn the dough onto a floured surface and knead it for a few minutes until all the flour is well incorporated and the dough becomes smooth.
3. Line the slow cooker with a piece of baking paper. Place the dough in the slow cooker.
4. Sprinkle the grated cheese and the bacon mixture on top of the dough.
5. Place a tea towel under the slow cooker's lid to absorb any moisture. Cook on low heat for approximately 2.5 hours.
6. Once cooked, remove the bread from the slow cooker and place it under a grill to lightly brown the top and make it crispy. This step is optional.
7. Serve the Bacon & Cheese Slow Cooked Bread warm and enjoy!

**Note:** The bacon is not cooked before adding it to the top of the bread, and the amount of garlic powder can be adjusted according to personal preference.

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